

SAVE WHEAT AND HELP WIN THE WAR

No. 34.

BY MAUI WOMEN

A Department Of Domestic Economy Intended To Serve A Patriotic Purpose In Conserving Food Needed By The Allied Armies In Europe

COOKED BANANAS

Baked Bananas for Breakfast

Miss Mary Johnson, Colonial Hotel.
Take ripe bananas; wipe skin; split skin with knife, pressing ends to make skin open. Put two teaspoonful of maple syrup into opening and bake for 1/2 hour in moderate oven. Serve in skin with whipped cream.

Baked Bananas in Lemon Juice

4 large bananas split lengthwise
2 large oranges
1/2 cup sugar
1/4 cup lemon juice
Put the bananas in a baking dish. Remove the thin skin from the sections of oranges and put these on top of the bananas (any juice from orange may be mixed with lemon juice). Add lemon juice and bake slowly (or three-quarters of an hour) Serve hot or cold. Especially good with cold meats.

Banana Entree

Miss Helen A. Alexander of Laniakoa
6 bananas
1 grated coconut
1 1/2 cups milk
2 teaspoonful sugar
1 cup whipped cream
Bake bananas in skins, then remove to entree dish. Make sauce by boiling grated coconut in milk and sugar. Pour over the bananas. Put whipped cream on top.

Candied Baked Bananas

Miss Mary Johnson of the Colonial Hotel.
Cut in halves lengthwise, rub inside with butter over top, sprinkle with brown sugar or maple syrup and bake. Serve hot.

Banana Fritters

Miss Mary Johnson of the Colonial Hotel.
Take sweet ripe bananas, peel, cut in halves, if large. Dip bananas in brown sugar. Then dip in fritter paste (batter). Fry in deep fat. Serve hot with either maple syrup or powdered sugar.
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Banana Soup

Mrs. H. E. Palmer of the Courtland.
1 qt. milk, 3 bananas, heaping teaspoon cornstarch, 1 tablespoon butter, salt, and pepper to taste. Scald milk, thicken with cornstarch, add butter, seasoning to taste, pour the hot mixture over the mashed bananas, put back on the stove, just come to a boil, strain, and serve with crisp hot soda cracker.

Bananas Fried as Vegetables

Mrs. H. E. Palmer of the Courtland.
Peel bananas, fry whole in butter, sprinkle a little brown sugar, a dash of salt and serve as a vegetable.

Boiled Bananas

Mrs. H. E. Palmer of the Courtland.
Boil bananas in skin for 10 minutes, peel, season with salt, pepper, and butter. Serve as a vegetable.

Banana Custard

Jos. Dupont, Alexander Young Hotel.
Rub custard cups inside with little butter, sprinkle over a little sugar. Place bananas in bottom. Pour over custard and bake.

BANANA DESSERTS

Roly-Poly Banana Pudding

Miss Helen A. Alexander of Laniakoa.
1 cup flour
2/3 cup ice water
1/2 cup cold water
1/2 teaspoon salt
2 teaspoonful baking powder.
Sift flour, baking powder and salt. Chop into this scant 1/2 cup of suet and mix quickly with ice water. Roll out thin and long and spread with thin slices of banana. Sprinkle with lemon juice. Roll up like a jelly roll and bake in a hot oven 1/2 hour. Serve with hot sauce.

Banana Pie

Miss Helen A. Alexander of Laniakoa.
Slice thin, enough for one pie; mix 1/4 cup sugar, a little salt, 1 teaspoon lemon juice and spread half of this on pie crust. Dot with teaspoon butter, then put in a layer of bananas and repeat. Cover with a top crust and bake quickly.

Banana Blanc Manger

Miss Helen A. Alexander of Laniakoa.
1 quart milk
3 tablespoons cornstarch
1/2 cup cold water
1/2 cup sugar
Salt
3 large bananas
White of one egg.
Dissolve cornstarch in cold water, add to boiling milk and, when it thickens, add sugar and bananas, which have been pressed through a sieve. Then add the stiffly whipped white of one egg.

Mrs. Palmer's Banana Pie

Mrs. H. E. Palmer of the Courtland.
Line a pie plate with rich pie crust, bake and fill with sliced bananas, sugared, and the juice of one lemon. Cover with a meringue of the whites of four eggs sprinkled with sugar and brown in the oven, or cover with whipped cream.

FROZEN DESSERTS

Frozen Bananas

Remove peel and fibres. Cut in bits with silver knife. Sprinkle with powdered sugar, a speck of salt, cinnamon and lemon juice. Chill one hour.

Banana Sherbet

Boil one pint each of sugar and water five minutes and turn it hot over beaten whites of two eggs. Add one pint of fruit juice (1 part lemon and 3 parts orange,) or use any preferred mixture of cherry, currant or grape juice with a little lemon. Cool, freeze soft, add one pint bananas cut in bits or sifted, and one tablespoon of rum, if approved, and continue freezing.

Banana Ice Cream

Mrs. H. E. Palmer of the Courtland.
4 eggs
1 quart milk
1 cup cream
3 bananas
scant cup of sugar
pinch of salt
Flavor with vanilla.
Scald milk, beat the yolks of the 4 eggs very light; add the sugar and beat till very creamy; beat the whites and add to the eggs and sugar; pour over the hot milk and stir till it is cooled; then add the cream, which has been whipped; when cool add the mashed bananas and freeze at once or the bananas will become discolored.

Banana Ice Cream

Mrs. H. E. Palmer of the Courtland.
1 quart milk
1 cup sugar
whites of 4 eggs
pinch of salt
Add sugar and salt to milk, beat the whites of eggs very stiff. Beat into the milk and freeze; when half frozen add three bananas (mashed). For extra, when serving the ice cream put a spoonful of whipped cream on top, sprinkle with nuts and a tablespoon of Melba syrup. Delicious.

OTHER RECIPES

Thin Corn Cake

1 cup sour milk
1/4 c. crisco
3/4 c. wheat flour
1 1/4 c. corn meal
1 tps. soda (scant)
1/2 tps. salt
1 egg (part of an egg will do)
Put this in a pan about 12 x 16 in. and bake in a moderate oven. It will not be over 1/2 inch thick when done. It is crisp and more like cake than bread and does not require butter.

Whole Wheat Pudding

Mix 2 cups whole wheat flour or 1 c. graham, 1c. rolled oats, powdered.
1/2 tps. soda
1/2 tps. salt
1 c. milk
1/2 c. molasses or 1/2 c. honey
1 c. raisins, dates or ripe berries.
Steam 2 1/2 hours and serve with hard sauce, cream, or any pudding sauce desired.
(Very wholesome for children.)

Indian Meal Pudding

Pour 1 qt. boiling milk over 7 level tablespoons corn meal. Add 1 large tbs. butter and a good 1/2 cup honey. Stir and place in the oven. Then add

More Letters From Maui's War Children

The following self-explanatory letters are added to the ones already published:

Labesette, 1c 2 Dec., 1917.

My dear Benefactor:

I am writing for my three sons as well as for myself to thank you for the generous help you are giving them. My sons are not writing you this time because only the oldest one is capable of doing so, and just now he is suffering from an abscess on his right hand.

My three children are aged respectively, eighteen, eleven, and three years, and are orphans of war. Their father was killed in the battle at Burnhaupt in Alsace, the 8th of Jan., 1915. I cannot tell you about his last moments, for myself did not know about them, but I do know that he was killed, for one of his comrades saw him fall, mortally wounded by a bursting shell. In the midst of the fighting it was impossible for the friend to stay with him, or help him, or hear his last words.

Before the war broke out we had a little farm at Labesette, but forced by circumstances we had to give it up, and rent a little cottage in the village. My oldest son is apprentice to a shoemaker. During the summer the second one takes care of a neighbor's sheep, but now he goes to school. I would work in the fields, but I cannot leave the youngest child, so we are dependent on the small sum allowed us by the Government, and with the present high cost of living it is very hard to make both ends meet.

My sorrow is softened through my children, for they are obedient and industrious, and try to fill the terrible void caused by our great loss. Please accept, dear Benefactor, with my sincere thanks, the homage of my respectful gratitude.

MADAME VEUVE LEVET,
a Labesette par Laredde, Puy-de-Dome, France.

Les Leges, 7 Dec., 1917.

My dear Benefactor:

You have been so kind as to offer to my mother ten cents a day to help her feed me, and my mother and I both send you our most sincere thanks. Your help will be very precious to us.

I go every day to school and try my very best to please my poor mother who works every day in the fields.

1 cup cold water, stir and bake 3/4 of an hour in a moderate oven. Serve cold. Cream improves it tho it is unnecessary.

Mrs. Wm. A. Baldwin.

My dear father used to die well before the war. He was killed on the field of battle at Nerville, St. Vast, 15th Dec., 1915.

Please accept, dear Benefactor, the expression of my grateful sentiments.

Your little protegee,

JOSEPH BASILLE.

Saint-Amandin, 1c—191

Life Certificate

We, the mayor of the district of St. Amandin, undersigned, hereby certify that the young orphan of war, Margot Pierre, now receiving aid, is living, for he was brought before us today. In witness thereof we deliver the present certificate.

FOR THE MAIRE,

René.

St. Amandin, 2 Dec., 1917.

German Vessels With New Name

The larger German ships which have been repaired and are to-day in commission as a part of the United States navy, with their old German and their new American names, are as follows:

German Name	American Name
Vaterland	Leviathan
Amerika	America
Andromeda	Bath
Barbarossa	Mercury
Cincinnati	Covington
Friedrich der Grosse	Huron
George Washington	George Washington
Grosser Kurfurst	Acokis
Grunewald	

General George W. Goethals	Powhatan
Hamburg	Long Beach
Hohenfels	Agamemnon
Kaiser Wilhelm II	Madawaska
Kronprinz Wilhelm	Von Steuben
Kronprinzessin Cecilie	

Leibniz	Mount Vernon
President Grant <td>Houston</td>	Houston
President Lincoln <td>President Grant</td>	President Grant

Prinzess Irene	President Lincoln
Prinz Eitel Friedrich <td>Pocahontas</td>	Pocahontas
	Dekalb

Habit

"That new recruit must have been a bookkeeper."

"Why so?"

"I just noticed him trying to put his bayonet behind his ears."—Boston Transcript.

A Golf Handicap

"I wouldn't say McTavish canna learn the game," remarked Sandy, as they trudged home from the links; "but it will be difficult for him."

"Aye," agreed Donald. "At times he will be like to bust, what w' bein' so reeligious and tongue-tied."

Everybody's Magazine.

NOTICE OF ANNUAL MEETING

The annual meeting of the stockholders of the Maui Pineapple Company, Ltd., will be held at the company's cannery at Pauwela, Maui, on Saturday the 26th, day of January, 1918, at 10 a. m.

S. YOSHIMASO,

Secretary.

(Dec. 21, 28, Jan. 4, 11, 18, 25.)

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LODGE MAUI, NO. 984, A. F. & A. M.



Stated meetings will be held at Masonic Hall, Kahului, on the first Saturday night of each month at 7:30 P. M.

Visiting brethren are cordially invited to attend.
F. W. PEACOCK, R. W. M.
W. A. ROBBINS, Secretary.

ALOHA LODGE NO. 3 KNIGHTS OF PYTHIAS.



Regular meetings will be held at the Knights of Pythias Hall, Wailuku, on the second and fourth Friday of each month.
All visiting members are cordially invited to attend.

A. C. RATTRAY, C. C.
J. H. PRATT, K. R. & S.

COURT VALLEY ISLAND NO. 9239 ANCIENT ORDER FORESTERS

Regular meetings will be held at Moose Hall, Kahului, on the first and third Thursday of each month, at 7:30 P. M.

All visiting members are cordially invited to attend.

CARL F. N. ROSE,
Financial Secretary.

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